



*Prices include a choice of:
Salad, Entrée, Side Dish, Vegetable & Dessert*

Buffet or Plated Dinner

(Buffets are for 30 plus people only)

Entrée

CHICKEN

Sauteed Chicken Breast with Homemade Italian Sausage & Caramelized Apple
in a Brandy Cream Sauce

Chicken Breasts Stuffed with Prosciutto, Watercress & Gruyere
Served with a Caramelized Shallot Sauce

Herb Roasted Chicken

Grilled Chicken Kabobs

Chicken Marsala

Breast of Chicken with Mango Chutney

Breast of Chicken Stuffed with Pine Nuts and Spinach

Chicken Cordon Bleu Roulade

Chicken Marsala

Chicken Piccata

BEEF

Ginger Sesame Filet Mignon

Whole Roasted Beef Tenderloin

Herb Crusted Plank Steak with Cherry Tomatoes & Olives

Beef Wellington

Chimayo Chile Rubbed Beef Brisket

Prime Rib with Horseradish Au Jus

Grilled Beef Filet Medallions

Thick Cut Corned Beef

VEAL

Grilled Veal Chops with Ancho Chile Tarragon Sauce

Sauteed Veal Scaloppini with a Mustard Marsala Reduction

Veal Piccata

PORK

Grilled Boneless Pork Lion with a Prosciutto, Cornichon Caper Sauce
Grilled Pork Chop or Loin
Carne Adovada---Beef or Pork
Penne with Spicy Sausage Paprika Sauce

FISH

Baked Salmon with a Pecan Herb Crust & Sorrell Sauce
Shrimp & Broccoli Sauteed with Fresh Basil & Tomato
(Served over Linguini with Roasted Pecans and Goat Cheese)
Grilled Ahi Tuna with a Ginger Mango Sauce
Grilled Salmon with Thai Curry Sauce & Basmati Rice
Grilled Salmon Pinwheels
Tequila Marinade Shrimp
Sesame Crusted Ahi Tuna

LAMB

Rack of Lamb with a Pancetta Rosemary Sauce
Braised Lamb Shanks with a Parmesan Crust over Creamy Polenta
Boneless Butterflied Leg of Lamb
Lamb Pasititsio
Mustard-Herb Encrusted Rack of Lamb
Cubed Curry Lamb
Slow-Roasted Leg of Lamb
Mint-Oregano Lamb Chops

DUCK & QUAIL

Roast Duck Breast with a Preserved Lemon Leek Sauce
Pan Seared Quail
in a Roasted Pepper, Tomato, Olive & Mushroom Ragout
Crispy Seared Duck Breast

Salads

Wild Greens with a Creamy Sun Dried Tomato Dressing
Pear, Walnut & Gorgonzola with a Tarragon Vinaigrette
Mixed Greens with Seared Wild Mushrooms, Toasted Walnuts
& White Balsamic Vinaigrette
Wild Greens with Candied Chile Pecans & Dijon Vinaigrette
Mixed Greens, Red Onion & Tomatoes with Raspberry Vinaigrette
Mixed Greens with Dried Cherries & Spiced Pecans & a Vinaigrette Dressing
Baby Greens, Tossed with Balsamic Vinegar & Olive Oil,
Fresh Mozzarella Cheese & Croutons

Baby Spinach with Candied Chile Pecans & Dijon Vinaigrette
Caesar Salad
Grilled Eggplant, Tomato, Goat Cheese with a Basil Vinaigrette
Caprese Salad (Tomatoes, Buffalo Mozzarella & Basil)
Arugula & Belgian Endive with Concord Grapes & Cabrales Cheese
Couscous Salad (Buffet)
Various Pasta Salads (Buffet)
Red Potato & Green Beans with Dijon Vinaigrette (Buffet)
New Potato Salad with Bacon & Mustard Seeds (Buffet)

Sides

Roasted Garlic Mashed Potatoes
Herb Roasted Red Potato
Rose Scented Jasmine Rice
Wild Rice
Potatoes Au Gratin
Chive-Goat Cheese Mashed Potato
Coconut Rice
Fried Rice (Chicken, Pork, or Vegetable)
Pasta Agliolio
Wild Mushroom Orzo
Layonnaise Potato
Fresh Herb & White Cheddar Scalloped Potatoes
Porcini Gnocchi
Cavetelli
Creamy Polenta
Grilled Sun Dried Tomato Polenta
Stuffed Pumpkin Bread with Queso Blanco & Red Chile Sauce
Served with Caramelized Onions
Grilled Polenta with a Roasted Pepper & Calamata Olives
On a Bed of Wild Mushroom in a Green Chile Sherry Sauce
Vegetable Lasagna
Wild Mushroom & Feta Ravioli in a Spicy Pepper Tomato Sauce

Vegetables

Asparagus Spears
Sauteed Snow Peas
Steamed Sugar Snap Peas
Ratatouille
Baby Bok-Choy Gratin
Sauteed Mushrooms & Caramelized Onions
Swiss Chard
Mustard Greens
Wilted Spinach
Apple wood Smoked Bacon and Black Eyed Peas
Red Chile Dusted Calabacitas
Parsnip Puree
Balsamic Green Beans

Desserts

Chocolate & Pecan Bread Pudding with Rum Anglaise
Carrot Cake
Cheesecake Brûlée
Fresh Fruit Cobbler
Fresh Fruit Salad with Tequila Simple Syrup
Key Lime Pie
White or Dark Chocolate Ganache
Fresh Berry Tart
Caramelized Pear Crème Brûlée
Pecan Pie

Beverages are an extra charge:

Coffee, Decaf Coffee
Ice Tea
Sodas